



alo
CATERING

MENU PACKAGES

ARCHIVE
STUDIOS

THE
GLOBE
AND
MAIL
CENTRE

GALERIE
LEROYER

Garden \$4

- Crispy Cauliflower Skewer with Tahini & Mint (Vegan)
- Broccoli & Aged Cheddar Spring Roll (Vegetarian)
- Portobello Mushroom & Parmesan Biscuit (Vegetarian)
- Cucumber, Cashew Cream, Dill (GF, Vegan)
- Carrot Tartare, Chipotle, Lime, Tartlet (Vegan)
- Black Truffle and Potato Tartlet (Vegan)

Sea \$5

- Bigeye Tuna Lettuce Cups with Miso & Sesame (GF)
- East Coast Oysters with Crème Fraîche, Dill, Black Pepper (GF, DF)
- Tiger Prawn Cocktail with Horseradish (GF, DF)
- Hokkaido Sea Scallop Ceviche, Ginger, Citrus (GF, DF)

Land \$5

- Foie Gras Parfait with Maple & Hazelnut
- Beef Tartare Tartlet with Mustard & Cured Egg (DF)
- Duck Confit with Ginger & Orange
- Jamón Iberico, Baguette & Preserved Tomato
- Arancini with Pancetta and Taleggio

Sweet \$4

- Passion Fruit Caramel with Edible Paper Wrapping (GF)
- Mini Chocolate Tart, Salted Caramel, Gold Leaf
- French Toast Macaron (GF)
- Mixed Berry Tartlet (Vegan)

Consider starting your event with a canapé reception

Canapés



Wagyu, Caviar, Urchin & Truffle

Each item is priced at market value

Osetra Caviar with Yuzu Cream & Hamachi
Caviar, Cornbread, Whipped Butter, Shallot

East Coast Oyster with Osetra Caviar

Wagyu Tartare & Osetra Caviar Tartlet

Grilled A5 Wagyu, Wasabi, Umeboshi

Sea Urchin & Quail Egg Tartlet

Hokkaido Urchin on Toast

Périgord Black Truffle & Soft Scrambled Egg

Alba White Truffle, Risotto, Taleggio Cheese



Passed Plates

Burrata Salad (Vegetarian, GF) \$10

Frisée, Pesto, Meyer Lemon

Agnolotti Pasta (Vegetarian) \$10

Ricotta, Parmigiano-Reggiano, Breadcrumbs

Truffle Grilled Cheese (Vegetarian) \$10

Brioche, Black Truffle Cheddar

Tiger Prawn \$10

Cremini Mushroom, Garlic Butter, Lemon

Shrimp Roll \$10

Fermented Jalapeño, Spring Onion, Coriander

East Coast Lobster (GF) \$16

Confit Potato, Garlic Butter, Chive

Pork Belly Bun \$10

Ginger, Pickled Chili, Cucumber

Braised Beef Short Rib (DF) \$10

Cremini Mushroom, Pickled Onion

Wagyu Beef Brisket Slider \$10

Crispy Onion, Mustard Aioli



Classic Coursed Menu

\$95 per person

Bread & Butter

**

Burrata Salad (Vegetarian)

Herb Pistou, Meyer Lemon, Frisée

Or

Beet Salad (Vegan)

Endive, Cara Cara Orange, Candied Pecan

Or

Hamachi Sashimi (DF)

Shio Koji, Puffed Rice, Radish (+\$15pp)

**

Filet Mignon

Confit Shallot, Oyster Mushroom, Beef Jus

(substitute USDA Prime Striploin + \$25pp)

(substitute A5 Japanese Wagyu + \$60pp)

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Broccolini (Vegan)

Chili, Garlic

Smashed Fried Potatoes (Vegetarian)

Black Pepper Aioli, Chive

**

Chocolate Tart (GF)

Meringue, Salted Caramel

Or

Brown Butter Cake

Coconut Meringue, Raspberry, Lime

Menu Additions

Agnolotti Pasta & Truffle Jus (Vegetarian) + \$25pp

East Coast Lobster & Osetra Caviar + \$35pp

Burgundy Cheese & Local Honey (Vegetarian) + \$15pp

Please inquire about pescatarian, vegetarian & vegan options.





Family Sharing Style Menu

\$135 per person

Aloette Wedge Salad (Vegetarian)

Avocado, Puffed Grains, Chive Cream

Jumbo Shrimp Cocktail (GF, DF)

Horseradish, Cocktail Sauce

Burrata Salad (Vegetarian)

Endive, Pesto, Candied Pecan

Beef Carpaccio (GF, DF)

Mustard, Parmigiano-Reggiano, Watercress

Bread & Butter

**

Filet Mignon

Shallot Confit, Beef Jus

Dover Sole (Pescatarian)

Brown Butter, Lemon

Smashed Fried Potatoes (Vegetarian)

Black Pepper Aioli, Chive

Grilled Broccoli (Vegan)

Chili, Garlic

Cremini Mushrooms (Vegan)

Thyme, Shallot

**

Chocolate Tart (GF)

Meringue, Salted Caramel

Or

Brown Butter Cake (GF)

Coconut Meringue, Raspberry, Lime

Please inquire about
pescatarian, vegetarian & vegan options.

Grazing Stations

Crudité (Vegan)

Serves 10-15 people \$65

Serves 15-20 people \$110

Assortment of fresh vegetables with two seasonal dips

Charcuterie & Cheese

Serves 10-15 people \$175

Serves 15-20 people \$285

Cured Meats

Iberico Chorizo
Prosciutto
Soppressata
Ham

Cheeses

Black Truffle Brie
Fontina
Beemster
Manchego
Maytag Blue
Chevre

All served with

Grapes, Baguette, Pear Chutney, Grainy Mustard, Pickled Gherkins

Fresh Fruit Skewers \$5pp

(Minimum Order of 10)

Strawberry, Kiwi, Pineapple, Blackberry, Raspberry,
Blueberry



Salad Stations

minimum order of 6 servings per item

Burrata Salad (Vegetarian, GF) \$12pp
Candied Pecan, Grape, Pesto

Wedge Salad (Vegetarian, GF) \$10pp
Chive Cream, Avocado, Puffed Grains

Cucumber Salad (Vegan, GF) \$10pp
Cashew Cream, Shallot, Dill

Zucchini Salad (Vegetarian, GF) \$10pp
Yogurt, Lemon, Mint

Marinated Delicata Squash (Vegan, GF) \$10pp
Candied Pepitas, Sage

Eggplant and Halloumi (Vegetarian, GF) \$10pp
Paprika Oil, Sweet Drop Peppers, Almond

Sweet Station

\$10 per guest

Lemon Meringue Tartlet
Chocolate Tartlet
Passion Fruit Caramel
Pâte de Fruit
Macaron

Custom Seafood Station

Oyster Station (GF, DF) MP
Horseradish, Lemon, Hot Sauce

Norwegian Salmon Crudo (DF) \$15pp
Poblano and Barley Miso, Lemon

Hokkaido Scallop Ceviche (DF, GF) \$15pp
Citrus Dressing, Rice Pearls

Cocktail Shrimp (DF, GF) \$8pp
Horseradish, Cocktail Sauce, Chive, Lemon

Caviar Bar MP
Crème Fraîche, Shallot, Chive, Lemon

Interactive Chef Stations

Carving Station \$32pp
Creekstone USDA Prime Rib with Jus &
Horseradish

Jamón Iberico Carving Station MP
Baguette, Tomato Preserve



Classic Buffet Package

\$48 per person

Aloette Wedge Salad (Vegetarian)

Avocado, Puffed Grains, Chive Cream

Fresh Ricotta Ravioli (Vegetarian)

Pomodoro, Basil, Parmigiano-Reggiano

Free Range Chicken Breast

Caper, Brown Butter

Broccolini (Vegan)

Chili, Garlic

Bread & Butter

Desserts

Brown Butter Cake \$12pp

Coconut Meringue, Raspberry, Lime

Chocolate Tart (GF) \$12pp

Meringue, Salted Caramel

Please inquire about pescatarian,
vegetarian & vegan options.



Select Buffet Package

\$68 per person

Aloette Wedge Salad (Vegetarian)

Avocado, Puffed Grains, Chive Cream

Burrata Salad (Vegetarian)

Endive, Pesto, Candied Pecan

Hamachi Sashimi (DF)

Shio Koji, Puffed Rice, Radish

Fresh Ricotta Ravioli (Vegetarian)

Pomodoro, Basil, Parmigiano-Reggiano

Free Range Chicken Breast

Caper, Brown Butter

Broccolini (Vegan)

Chili, Garlic

Bread & Butter

Desserts

Brown Butter Cake \$12pp

Coconut Meringue, Raspberry, Lime

Chocolate Tart (GF) \$12pp

Meringue, Salted Caramel

Please inquire about pescatarian,
vegetarian & vegan options.

Continental Breakfast

\$22 per person

Fresh Baked Croissants

**Scones with Preserves
& Salted Butter & Honey**

Blueberry Loaf

Granola, Cultured Yogurt, Fresh Berries

Assorted Whole Fruit

Hot Coffee & Tea

Fresh Orange Juice



Omelette Station with Full Breakfast

\$42 per person

Chef's Omelette Station

**Vegetarian - spinach, mushroom, tomato, onion,
gruyère, herbs**

**Western - ham, sweet pepper, onion, cheddar
cheese, herbs**

**Spanish - Jamon Iberico, shishito, potato, paprika,
herbs**

Grilled Focaccia

Free Range Egg Frittata (Vegetarian)

Feta, Basil, Confit Tomato

Smashed Fried Potatoes (Vegetarian)

Garlic Aioli, Parmesan

Smoked Bacon

Sliced Avocado

**Fresh Baked Croissants, Scones and Blueberry Loaf
with**

Preserves, Salted Butter & Honey

Fresh Fruit Skewers

**Strawberry, Kiwi, Pineapple, Blackberry, Raspberry,
Blueberry**

Hot Coffee & Tea

Fresh Orange Juice

Alo Bar Experience

Welcome your guests with a refreshing cocktail to kick off your event. Allow us to curate a custom cocktail list to add a personalized touch for your next event.

Alo Signature Cocktails

Pine to Palm - Gin, Campari, Pineapple, Fresh Citrus

Spicy Margarita - Tequila, Fresh Lime Juice, Jalapeño-Agave Syrup

Gold Rush - Bourbon, Fresh Lemon, Honey Syrup

Aloette Raspberry Daiquiri - Rum, Ripe Raspberry and Fresh Lime

Painted Water - Vodka, Lime Leaf, Verjus, White Peppercorn, Citrus

Chamomile Sour - Blended Scotch, Lemon, Chamomile Tea, Egg White

Armagnac Old Fashioned - Marie Duffau Armagnac, Absinthe, Bitters

Ask about our mocktail offerings



Bar Packages

(starting at \$50 pp for up to 3 hours of service)

Wine

Anne de Joyeuse Camas Chenin Blanc 2021. Loire, France (White)

La Mozza Sangiovese 2020. Tuscany, Italy (Red)

13th Street Winery, Blanc de Blanc, 2019. Niagara (Sparkling)

Beer

Asahi, Pilsner Urquell

Premium Rail Spirits

Tanqueray Gin, Ketel One Vodka, Bulleit Bourbon, Altos Blanco Tequila, Havana Club 3 Rum, J & B Blended Scotch, Lot No. 40 Rye+ Campari, Dry Vermouth, Sweet Vermouth.

Substitutions (+\$5 per guest)

Grey Goose Vodka, Casamigos Blanco Tequila, Johnnie Walker Black Scotch

Signature Cocktails (Select Two)

Mocktail (Select One)

Poblano Popper - Poblano syrup, Agave, Lime, Soda

Or

Lavender Haze - Lavender Honey, Grapefruit, Lemon-Lime

Soft Bar

Kold Draft Ice, Fresh Citrus Juices, Egg Whites, Simple Syrup, Agave Syrup and Angostura Bitters.



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The Great Hall
Thornton Smith
The University Club of Toronto
The Globe and Mail Centre
The Symes
Saint James Cathedral Centre
2nd Floor Events
Lune 1860
The Vandenberg House

Galerie Le Royer
Peter Triantos Galleries
Thompson Landry Gallery
The Power Plant

East Room, Carroll Street
East Room, King Street East
District 28
Rily Kitchen
Cirillos Academy
Space on King
Modern Golf Downtown

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